

no / low

soft drinks with a twist

744 iced matcha + strawberry latte 4.5
ceremonial grade matcha by **JENPI**. served with oat over ice

686 new spiced plum + orange (v) 5.5
spicy plum swirled with fiery ginger and sweet orange juice.
finished with a chilli + lime salt rim

684 yuzu + lychee tonic 6
zesty yuzu + lychee purée swirled with light or regular double dutch tonic water.
garnished with a fresh orange slice

683 cherry blossom lemonade 5
refreshing cherry blossom + cloudy lemon syrup mixed with soda.
finished with a fragrant sprinkle of dried rose petals

689 ginger no-jito 6
zingy, cold-pressed ginger + coriander seed syrup topped with sparkling soda,
fresh mint and a slice of lime

soft drinks

714 cloudy lemonade large 4.2 / reg 3.7

710 peach iced tea large 4.2 / reg 3.7

still water

703 large 5 / 701 reg 3

sparkling water

704 large 5 / 702 reg 3

705 coke 3.9

705 coke zero / diet coke 3.9

708 sprite zero 3.9

712 new ginger beer double dutch 3.8

709 new lemonade double dutch 3.8



coffee + loose leaf tea

loose leaf tea

775 new golden leaf breakfast tea 2.5
strong + earthy black tea. served with semi-skimmed
milk on the side or swap to oat to make vegan

778 fresh lemon + ginger 3
fragrant warming tea with fresh ginger + a zesty ginger syrup

780 pink peppercorn + strawberry rooibos 3.5
mildly spiced + fruity flavoured tea. naturally caffeine free

776 japanese cherry 3.5
sweet cherry flavoured green tea infused with rose petals

784 fresh mint 2.5
fresh mint leaves. pure + simple

771 green tea free
warm your soul with our free green tea



146

sweet treat

something small + sweet. the perfect coffee pairing

10146 new chocolate brownie (v) 4
made using gluten-free flour

coffee by **GRIND**

smooth and rich, our house blend is ethically
sourced and then roasted in london. just ask
if you'd like it decaf



834 flat white 3.2
oat or semi-skimmed milk

835 latte 3.2
oat or semi-skimmed milk

837 cappuccino 3.2
oat or semi-skimmed milk

833 americano 3
served black, with oat or semi-skimmed milk

832 double espresso 2.5

840 iced latte 3.2
oat or semi-skimmed milk

844 matcha latte 3.5
ceremonial grade matcha by **JENPI**. mixed with hot oat
or semi-skimmed milk for a warm + earthy flavour

912 cococino free
warm frothed milk with oat or semi-skimmed milk

non-gluten menu



this menu is for a non-gluten diet. a great
selection of our dishes that do not contain
gluten in their ingredients. these dishes
are full of flavour, either remaining true to
their original recipes or having been subtly
modified to suit a non-gluten diet

wagamama



soulful spirits + cocktails

new classic cocktails

631 espresso martini 9.2
smooth craft vodka with rich cold brew + coffee liqueur



637 negroni 9
handcrafted gin with amaro + vermouth for a punchy floral flavour

524 piña colada 9
vibrant rum with silky-sweet pineapple + creamy coconut

635 passion fruit paloma 9
smooth tequila, tropical passion fruit and a splash of tangy yuzu. finished with a slice of grapefruit and a strawberry + salt rim

639 aperol spritz 8.5
sweet + crisp organic prosecco poured over aperol. topped with soda + a fresh orange slice

asian-inspired cocktails

518 thai chilli margarita 9
smooth tequila balanced with a chilli liqueur + sweet coconut syrup. elegantly finished with a chilli + lime salt rim, fresh lime and bird's eye chilli



622 strawberry shiso mojito 9.5
fragrant shiso vodka balanced with rum + strawberry purée. finished with soda + fresh mint

548 tamarind sour 9
a playful fusion of vodka, rum and passion fruit spiced with lime, lemongrass and tamarind. topped with a fried rice noodle

448 lychee blush sangria 8
refreshing yuzu + lychee purée paired with an elegant pink pinot blush. garnished with grapefruit + orange

581 new breakfast in tokyo 9.2
sweet + zesty papaya gin with blood orange flavours and a yuzu sherbet kick. topped with organic prosecco + a delicate edible flower

wagamama g+ts

your choice of light or regular double dutch tonic water served over a single or double pour of japanese craft roku gin

508 yuzu lychee g+ t
sophisticated + citrusy. swirled with yuzu + lychee purée. garnished with orange
50ml **11** 25ml **8.5**

514 sakura pink g+ t
delicate + floral. sweetened with a cherry blossom syrup. garnished with fresh lime + a sprinkle of dried rose petals
50ml **11** 25ml **8.5**



wine



red

438 new pinot noir (v)
light to medium-bodied. silky. chile 13% vol.

440 new carignan
medium-bodied. smooth. france 13% vol.

white

409 pinot grigio
light. easy-sipping. italy 11% vol.

410 new marlborough sauvignon blanc
fresh. crisp. new zealand 13% vol.

rosé

449 pinot grigio blush
light. dry. italy 11% vol.

orange

456 new orange genora (v)
an organic wine with a light orange hue created naturally during the grapes' fermentation france 13% vol.

sparkling

458 new sparkling fitz
fresh + light. england's first charmant sparkling wine. for all occasions. england 12% vol.

460 organic prosecco
italy 10.5% vol.

beer + cider

608 jubel peach lager 4% vol. 330ml 5
craft lager cut with fruit to radiate refreshment. served over ice. made with barley. gluten is removed during the brewing process

605 sxollie cider 4.5% vol. 330ml 5.5
sweet, crisp and made purely with green apples



refreshing juices

nutrient powerhouses squeezed and freshly poured

large 6 | regular 5.5

03 orange (v)
orange juice. pure + simple

05 high five (v)
melon. pineapple. lemon. apple. orange juice

08 tropical (v)
mango. apple. orange juice



11 positive
pineapple. lime. spinach. cucumber. apple

14 power
spinach. apple. fresh ginger

15 up-beet
beetroot. red pepper. cucumber. fresh ginger. apple

shareables

10104 edamame, your way 4.9
pop them out of their pod + enjoy salt / chilli + garlic salt

10126 wok-fried greens 5.7
crunchy tenderstem broccoli, fine beans and mangetout. cooked in a flavourful garlic + soy sauce

10215 new rainbow pickles 3
mooli. cucumber. aubergine. turnip. pickled in a sweet + sour vinegar

1096 prawn kushiyaki 7.9
three grilled prawn skewers marinated in lemongrass + chilli. served with a caramelised lime



(v) vegetarian ■ vegan new new
new recipe new recipe * may contain shell or small bones

allergies + intolerances if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve you order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare. whilst we take every care to prevent cross-contamination, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. our menu descriptions do not include all ingredients. full allergen + nutritional information can be found at wagamama.com/allergen-information

the main event

10230 shu's 'shio' chicken 14.2
shu han lee collaboration
chicken marinated in turmeric, garlic and ginger on a bed of coconut + lemongrass rice. pickled slaw + radish. chilli. coriander. coconut flakes. caramelised lime

1020 grilled chicken ramen 14
marinated chicken breast + rice noodles in a rich chicken broth. pea shoots. spring onion

1048 new recipe chicken + prawn pad thai 15
rice noodles cooked with marinated chicken + prawns. egg. leek. beansprouts. chilli. onion. mint. coriander. fried onions. lime

raisukaree
mild + warming. coconut curry sauce. mangetout. peppers. onion. a dome of white rice. chilli. coriander. sesame seeds. lime

1079 prawn 16.2
1075 chicken 15.5
1076 tofu 13

10242 salmon koyo bowl * 14.5
a bright bowl of mixed leaves. beetroot. carrot. cucumber. radish. edamame beans. crushed sunflower seeds. sticky red chilli + miso sauce. a creamy tofu + mustard dressing

coconut karee
rich + citrusy with a hint of chilli. tenderstem broccoli. fine beans. squash. a dome of white rice. asian slaw. pea shoots. lime

1065 marinated chicken thigh 16
1067 succulent hoki fish * 17.5

desserts

10150 wagamama juice sorbet 4.5
two scoops of fruity sorbet inspired by our iconic tropical + power juices. garnished with fresh mint

10140 coconut reika ice cream 6
three scoops served with coconut flakes + passion fruit sauce

10128 miso caramel ice cream 5.5
three scoops drizzled with toffee sauce. garnished with fresh mint

10133 yuzu basque cheesecake (v) 7.5
a soft + creamy baked cheesecake with a zesty yuzu twist. drizzled with sweet passion fruit sauce